

## Meat Processing (Abattoirs)

BOS course name	Pattern of study	BOS course number	Schools Online (Administration) entry advice
Meat Processing (Abattoirs) (240 hours)	2 units x 2 years	54600	Enter this course number in both Preliminary (Year 11) and HSC (Year 12)

<b>AQF VET qualification</b>	Certificate II in Meat Processing (Abattoirs) (MTM20111)
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<b>Minimum work placement</b>	For school-based trainees mandatory work placement requirements are met through the on-the-job training component of the school-based traineeship.
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<b>Exclusions</b>	Meat Processing (locally designed school/private provider or TAFE NSW delivered VET course)
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### HSC unit credit and course requirements

HSC unit credit for VET courses can be accredited to the Preliminary and/or HSC pattern of study.

#### Meat Processing (Abattoirs) (240 indicative hours)

- accredited for a total of 4 units at the Preliminary and/or HSC level
- attempt all mandatory units of competency plus elective units of competency to a minimum of 100 HSC indicative hours (and at least 20 points – see qualification packaging rules).

To count a course towards the HSC program of study students must satisfy the course completion criteria as required by the Board of Studies. Refer to Section 8.4 of the *Assessment, Certification and Examination (ACE) Manual*.

The pattern of study entered should reflect the delivery of the course over successive years. Students will be credentialled for the HSC unit credit entered each calendar year provided they have satisfactorily completed the course requirements for that calendar year as determined by the school/RTO.

### Access including access by students in Years 9 and 10 (Stage 5)

This course is available to students undertaking a school-based traineeship.

In certain circumstances students in Years 9 and 10 (Stage 5) may access this Stage 6 VET course. Further information is available on the Board of Studies website at [www.boardofstudies.nsw.edu.au/voc\\_ed/stage-5.html](http://www.boardofstudies.nsw.edu.au/voc_ed/stage-5.html)

## Course content

Unit code	Unit title	Unit-specific prerequisite	HSC indicative hours of credit	Status for AQF VET qualification
<b>MANDATORY Attempt ALL units of competency</b>				
MTMCOR201A	Maintain personal equipment	nil	20	core
MTMCOR202A	Apply hygiene and sanitation practices	nil	30	core
MTMCOR203A	Apply Quality Assurance practices	nil	30	core
MTMCOR204A	Follow safe work policies and procedures	nil	20	core
MTMCOR205A	Communicate in the workplace	nil	20	core
MTMCOR206A	Overview the meat industry	nil	20	core
<b>Total HSC indicative hours for mandatory units of competency</b>			<b>140</b>	

<b>ELECTIVE Attempt units of competency to a minimum 100 HSC indicative hours</b> (and at least 20 points – see qualification packaging rules)					
Unit code	Unit title	Unit-specific prerequisite	HSC indicative hours of credit	Status for AQF VET qualification	Point value
MTMP2045B	De-nude meat cuts	nil	15	elective	2
MTMP2054C	Inspect hindquarter and remove contamination	MTMPSR203A	15	elective	2
MTMP2055C	Inspect forequarter and remove contamination	MTMPSR203A	15	elective	2
MTMP2057B	Remove spinal cord	MTMPSR203A	15	elective	2
MTMP2062C	Weigh carcase	nil	10	elective	2
MTMP2071C	Inspect meat for defects	nil	20	elective	4
MTMP2074C	Identify cuts and specifications	nil	25	elective	6
MTMP2075C	Pack meat products	nil	25	elective	6
MTMP2116B	Process offal	MTMPSR203A	15	elective	6
MTMP2118B	Overview offal processing	nil	20	elective	2
MTMP2177C	Process pet meat	MTMPSR203A	15	elective	4
MTMPS201C	Clean work area during operations	nil	10	elective	4
MTMPSR203A	Sharpen knives	nil	25	elective	4
<b>Total HSC indicative hours</b>				<b>240</b>	

## **AQF VET qualification**

To attain Certificate II in Meat Processing (Abattoirs) (MTM20111) students must achieve:

- 6 core units of competency
- a minimum of 3 elective units of competency, to a minimum value of 20 points.